Bread & Rolls - Sweet Buns - Sweet Buns

Recipe No:
R180 - R180E

SWEET BUNS AND DOUGHNUTS

USING QUANTUM PLUS

Group	Ingredient	KG	
	Flour	5.000	100%
	Salt	0.080	1.6%
	Sugar	0.400	8%
	QUANTUM PLUS	0.065	1.3%
	MASTERFAT	0.250	5%
	BAKELS INSTANT ACTIVE YEAST	0.080	1.6%
	Water (variable)	2.800	56%
	Total Weight	**8.675**	

Method:

1. No time dough.
2. Place all ingredients in machine bowl and develop thoroughly.
3. Dough temperature 30-31ºC.
4. Allow dough to recover 5-10 minutes.
5. Scale and mould as desired.
6. Proof then bake at 200ºC.

Notes: If using Compressed Yeast, use 200g in above recipe.

For extra fresh keeping add 1% MONOFRESH

Using bakers percentages - Percentages on white flour weight

Yield: 11.5 dozen sweet buns scaled at 60 grams